



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN 10:00A	TIME OUT
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BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: Whispering Pines LLC	OWNER: Matthew + Darci Steiger	PERSON IN CHARGE: Darci Steiger
ADDRESS: 3505 3373 CR 6510	CITY/ZIP: Jadwin 65501	COUNTY: DeWitt
PHONE: 513-729-3015	FAX:	P.H. PRIORITY: <input type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> TEMP. FOOD <input type="checkbox"/> TAVERN <input type="checkbox"/> MOBILE VENDORS		
PURPOSE <input checked="" type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other <i>prep table fridge 40°</i>		
FROZEN DESSERT <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE	WATER SUPPLY <input type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input checked="" type="checkbox"/> PRIVATE Date Sampled _____ Results _____

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance		Demonstration of Knowledge	COS	R	Compliance		Potentially Hazardous Foods	COS	R
IN	OUT	Person in charge present, demonstrates knowledge, and performs duties			IN	OUT	Proper cooking, time and temperature		
		Employee Health							
IN	OUT	Management awareness; policy present			IN	OUT	Proper reheating procedures for hot holding		
IN	OUT	Proper use of reporting, restriction and exclusion			IN	OUT	Proper cooling time and temperatures		
		Good Hygienic Practices							
IN	OUT	Proper eating, tasting, drinking or tobacco use			IN	OUT	Proper hot holding temperatures		
IN	OUT	No discharge from eyes, nose and mouth			IN	OUT	Proper cold holding temperatures		
		Preventing Contamination by Hands							
IN	OUT	Hands clean and properly washed			IN	OUT	Proper date marking and disposition		
		Approved Source							
IN	OUT	Food obtained from approved source			IN	OUT	Time as a public health control (procedures / records)		
IN	OUT	Food received at proper temperature					Consumer Advisory		
		Protection from Contamination							
IN	OUT	Food separated and protected					Consumer advisory provided for raw or undercooked food		
IN	OUT	Food-contact surfaces cleaned & sanitized					Highly Susceptible Populations		
IN	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			IN	OUT	Pasteurized foods used, prohibited foods not offered		
		Chemical							
IN	OUT	Food in good condition, safe and unadulterated			IN	OUT	Food additives: approved and properly used		
IN	OUT	Required records available: shellstock tags, parasite destruction			IN	OUT	Toxic substances properly identified, stored and used		
		Conformance with Approved Procedures							
IN	OUT	Food properly labeled; original container			IN	OUT	Compliance with approved Specialized Process and HACCP plan		
		Prevention of Food Contamination							
IN	OUT	Insects, rodents, and animals not present			The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS = Corrected On Site R = Repeat Item				
IN	OUT	Contamination prevented during food preparation, storage and display							
IN	OUT	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry							
IN	OUT	Wiping cloths: properly used and stored							
IN	OUT	Fruits and vegetables washed before use							

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN		OUT		Safe Food and Water		COS	R	Proper Use of Utensils		COS	R
				Pasteurized eggs used where required				In-use utensils: properly stored			
				Water and ice from approved source				Utensils, equipment and linens: properly stored, dried, handled			
				Food Temperature Control				Single-use/single-service articles: properly stored, used			
				Adequate equipment for temperature control				Gloves used properly			
				Approved thawing methods used				Utensils, Equipment and Vending			
				Thermometers provided and accurate				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
				Food Identification				Warewashing facilities: installed, maintained, used; test strips used			
				Food properly labeled; original container				Nonfood-contact surfaces clean			
				Prevention of Food Contamination				Physical Facilities			
				Insects, rodents, and animals not present				Hot and cold water available; adequate pressure			
				Contamination prevented during food preparation, storage and display				Plumbing installed; proper backflow devices			
				Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry				Sewage and wastewater properly disposed			
				Wiping cloths: properly used and stored				Toilet facilities: properly constructed, supplied, cleaned			
				Fruits and vegetables washed before use				Garbage/refuse properly disposed; facilities maintained			
								Physical facilities installed, maintained, and clean			

Person in Charge / Title: Darci Steiger	Date: 2-28-2022
Inspector: Choma Jones EPHS II	Telephone No.: 513-729-306x106
EPHS No.: 1168	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
	Follow-up Date:

OK to open with food.



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TIME IN 11:07A	TIME OUT 11:35A
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ESTABLISHMENT NAME: Whispering Pines LLC ADDRESS: 3373 CR 6510 CITY: Jadwin ZIP: 65501

FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/LOCATION	TEMP.

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
<small>Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</small>			
	<u>Need cooks thermometer</u>	<u>OK</u>	<u>Feb. 28</u>
	<u>Wipe out all refrigerators + freezers (dead flies)</u>	<u>OK</u>	<u>2022</u>
	<u>Need professional pest control</u>	<u>OK</u>	<u>2022</u>

Code Reference	CORE ITEMS	Correct by (date)	Initial
<small>Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.</small>			
	<u>Bathroom - no exhaust fan - no paper towels</u>	<u>OK</u>	
	<u>Dish drainer chipped - Thrown away.</u>	<u>OK</u>	
	<u>Pizza screens caked w/ debris - Thrown away</u>	<u>OK</u>	<u>Feb. 28</u>
	<u>Change blocks under freezer legs</u>	<u>OK</u>	
	<u>Screen door kitchen area not tight fitting.</u>	<u>OK</u>	<u>2022</u>
	<u>Top of rolling cart raw wood - seal it</u>	<u>OK</u>	
	<u>All wood shelving needs sealed</u>	<u>OK</u>	
	<u># no threshold + floor trim in extended bar area</u>	<u>OK</u>	
	<u>Remove paint cans + any unnecessary items from bar/kitchen area</u>	<u>OK</u>	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: Dawn Steiger Date: 2-14-2022

Inspector: Anna Jones EPHS II Telephone No. 708-3106x106 EPHS No. 1168 Follow-up: Yes No
 Follow-up Date: